

Romaine, Potato & Snap Pea Salad

with Buttermilk Dressing & Goat Cheese Toasts

Filled with a bounty of fresh produce, this crunchy salad is the perfectly refreshing dish to beat the summer heat. To hearty romaine, we're adding sugar snap peas (blanched to bring out their tender, crisp texture), peppery radishes and tart pickled red onion—all brought together in a creamy buttermilk and Dijon mustard dressing. A pair of baguette toasts topped with tangy goat cheese makes for a delightful, simple side.

Blue Apron Wine Pairings

Pax White Wine Blend, 2015

Benziger Sauvignon Blanc, 2015



Ingredients

- 1 Small Baguette
- ¼ Cup Buttermilk
- 6 Ounces Sugar Snap Peas
- 6 Ounces Yukon Gold Potatoes
- 3 Radishes
- 2 Romaine Hearts
- 1 Red Onion
- 1 Bunch Mint

Knick Knacks

- 4 Ounces Goat Cheese
- 2 Tablespoons Red Wine Vinegar
- 1 Tablespoon Sugar
- 1 Tablespoon Whole Grain Dijon Mustard

Makes: 2 servings | **Calories:** about 680 per serving

Prep Time: 15 minutes | **Cook Time:** 20–30 minutes

1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Heat a small pot of salted water to boiling on high. Snap off and discard the stem ends of the snap peas; pull off and discard the tough string that runs the length of each pod. Slice the potatoes into ¼-inch-thick rounds. Cut the baguette in half horizontally. Peel, halve and thinly slice the onion. Cut off and discard the root ends of the romaine; roughly chop. Cut off and discard the ends of the radishes; thinly slice into rounds. Pick the mint leaves off the stems; discard the stems.

2



Blanch the snap peas:

Fill a medium bowl with ice water. Add the **snap peas** to the pot of boiling water and cook 1 to 2 minutes, or until bright green and slightly softened. Using a slotted spoon, transfer the cooked snap peas to the bowl of ice water, leaving the pot of water boiling. Let the snap peas stand until completely cool, then drain thoroughly; transfer to a large bowl.

3



Cook the potatoes:

Add the **potatoes** to the same pot of boiling water and cook 8 to 10 minutes, or until tender when pierced with a fork. Drain thoroughly; add to the bowl of **blanched snap peas**.

4



Make the goat cheese toasts:

While the potatoes cook, place the **baguette** on a sheet pan, cut sides up. Drizzle with olive oil and season with salt and pepper. Toast in the oven 8 to 10 minutes, or until lightly browned and slightly crispy. Remove from the oven. When cool enough to handle, spread the cut sides of the toasted baguette with the **goat cheese**; season with salt and pepper.

5



Pickle the onion:

While the baguette toasts, in a medium pan (nonstick, if you have one), combine the **onion**, **sugar**, **¾ of the vinegar** and **¼ cup of water**; season with salt and pepper. Heat to boiling on high. Once boiling, cook, stirring occasionally, 1 to 2 minutes, or until the sugar has dissolved and the liquid is slightly reduced in volume. Transfer to a heatproof bowl and set aside to pickle, stirring occasionally, for at least 10 minutes.

6



Finish & plate your dish:

In a bowl, combine the **butter milk**, **mustard** and **remaining vinegar**; season with salt and pepper to taste. Slowly whisk in **1 tablespoon of olive oil** until well combined. To the bowl of **cooked snap peas and potatoes**, add the **romaine**, **radishes**, **pickled onion** and **mint** (tearing just before adding). Add enough of the buttermilk dressing to coat the salad (you may have extra dressing); toss to combine. Season with salt and pepper to taste. Divide the finished salad and **goat cheese toasts** between 2 plates. Enjoy!